



## AQUACULTURE RESTAURANT SURVEY

The objective of this survey is to understand trends in aquaculture. Your participation is completely voluntary and your responses will be handled with strict confidentiality. Your responses will be anonymously used only for research purposes. We appreciate your participation in making this study successful.

Contact: Please provide a business card. Business cards will be entered in a drawing during which three individuals will receive a sumptuous New Jersey clambake.

1. Do you ever use any of the following farm-raised (aquacultured) fish or shellfish in your foodservice operation? *Please check all that apply* 

	Always	Sometimes	Never	Would if had a Supplier
Trout				
Oysters				
Clams				
Tilapia				
Hybrid striped bass				
Salmon				
Scallops				
Catfish				
Mussels				
Sea bream				
Arctic char				
Crayfish				

2. How important are the following to you when purchasing seafood? (**Please circle**)

	Very Important		Somewhat Important		Not Important
Freshness	1	2	3	4	5
Variety	1	2	3	4	5
Country/region of origin	1	2	3	4	5
Absence of pesticide residues	1	2	3	4	5
Price	1	2	3	4	5

ice		1	4	3	4	3
3.	Do you use either the term "I tool?  1. □ Yes	Farm Raised" or  2. □ No	"Aquacul	tured" on your	menu as a	marketing
4.	Do you ever use the term "L marketing tool?  1. □ Yes	ocally Grown" of	r "Locally	harvested" on	your menu	as a
5.	Would you be interested in of 3. ☐ Yes	offering an <b>"organ</b> 4. <b>\(\sigma\)</b> No	ically aqu	acultured" finf	ish or shell	fish product?
6.	What do you perceive are the  1. □ Consistent supply  3. □ Consistent Price  5. □ Safety concerns  7. □ Lower cost  9. □ Other		2. □ 4. □ 6. □	products? ( <b>Plea</b> Consistent qual Consumer perc Better shelf life Better portion of	lity eption of que	
7.	If you are not using farm-raise 1. ☐ High price 3. ☐ Bad past experience (i.e. 5. ☐ Less flavor than wild 7. ☐ Detrimental to the environmental to the envi	e. off flavor)	2. □ U 4. □ I 6. □ I	In the select all the	gular supply l value	,
8.	Where do you purchase the r 1. □ Wholesale fish market 3. □ Full service restaurant of 5. □ Directly from boats or t	distributor	2. 🗆	Local seafood Major Seafood		r
9.	Would you ever purchase din high quality? 1. □ Yes	rectly from grower  2.   No	rs/harveste	rs if you could b	e assured o	of consistently
10.	What are the most important 1. □ Local harvest	attributes of the s 2. □ Freshness		t you purchase?  Quality		ever frozen
11.	Do you have any concerns re	-	onally aqua 2. 🗖		d?	

<ol> <li>What do you perceive are the major advanta</li> <li>■ More environmentally friendly</li> <li>■ More humane treatment of animals</li> <li>■ Avoid concerns about antibiotic use</li> </ol>			2. □ Avoid contaminant concerns 4. □ Safer 6. □ There are none				
	13. How do you perceive "organically aquacultured" seafood compares to conventionally aquacultured seafood?						
	In terms of quality:	1. ☐ Better	2. ☐ Worse	3. ☐ Same	4. ☐ Unsure		
	In terms of <b>flavor:</b>	1. ☐ Better	2. □ Worse	3. <b>□</b> Same	4. ☐ Unsure		
In terms of <b>variety:</b> In terms of <b>prices:</b>	·	1. ☐ Higher	2. ☐ Lower	3. ☐ Same	4. ☐ Unsure		
	In terms of <b>prices:</b>	1. ☐ Higher	2. ☐ Lower	3. ☐ Same	4. Unsure		
14.	Organic seafood wou 1. □ Strongly agree	ald be healthier then co 2. ☐ Agree	onventional seafood?  3. □ Disagree	4. □ Strongly di	sagree		
15.	5. Organic aquaculture would be better for the environment than conventional aquaculture?  ☐ Strongly agree ☐ Agree ☐ Disagree ☐ Strongly disagree						
16.	Is an organic label cr 1. ☐ Yes	edible for seafood?  2. □ No					
17.	<ul> <li>17. What effect (if any) would "Certified Organic" label have on your purchasing decision(s)?</li> <li>1. □ More likely to purchase</li> <li>2. □ Less likely</li> <li>3. □ No effect</li> </ul>						
	<ul> <li>18. If given the choice to purchase "Certified Organic" or uncertified organic seafood what would be your preference?</li> <li>1. □ Strongly prefer certified organic</li> <li>2. Somewhat prefer certified organic</li> <li>3. □ No preference</li> <li>4. Somewhat prefer uncertified organic</li> <li>5. □ Strongly prefer uncertified organic</li> </ul>						
	<ul> <li>19. What does "organic" seafood mean to you?</li> <li>1. □ Wild-caught 2. □ Absence of chemical and pesticide residues</li> <li>3. □ Other</li></ul>						
20.	20. Would you switch your seafood supplier to be able to purchase organic seafood?  1. □ Yes  2. □ No						
21.	<ol> <li>Do you currently provide any type of organic or natural food in your menu?</li> <li>□ Yes</li> <li>□ No</li> </ol>						
22.	<ul> <li>2. Do you believe offering organic seafood will create new customers?</li> <li>1. □ Yes</li> <li>2. □ No</li> </ul>						
23.	. Suppose seafood that you purchase regularly costs \$1 per pound. Would you pay slightly more for						

organic certified seafood?

	<ul> <li>3. □ Yes, I would pay betwee</li> <li>4. □ Yes, I would pay betwee</li> <li>5. □ Yes, I would pay betwee</li> </ul>	en 1 cent and 10 cents more for cent 11 cents and 20 cents more for en 21 cents and 30 cents more for en 31 cents and 40 cents more for 1 cents more for organic seafood	or organic seafood or organic seafood or organic seafood
24.	If conventionally aquaculture organically aquacultured seafor 1. □ Same 2. □ Between \$1.01 and \$1.10 and \$1.10 and \$1.20 do !! □ Between \$1.21 and \$1.30 do !! □ Between \$1.31 and \$1.40 do !! □ More then \$1.41	0 0 0	h do you think you can sell
25.	Which of the following best re 1. ☐ Inexpensive- less then \$2 3. ☐ Expensive- more than \$2		of main dish) priced- between \$10 and \$20
26.		restaurant serve? (Please check 2. □ Lunch 3. □ Dini	- · · · · · · · · · · · · · · · · · · ·
27.	Sales per year for restaurants?  1. □ \$ Less than \$100,000  4. □ \$ 300,000 – 399,999  7. □ \$ 600,000 – 699,999	2. □ \$ 100,000 - 199,999 5. □ \$ 400,000 - 499,99 8. □ \$ 700,000 - 799,99	9 6. 🗆 \$ 500,000 - 599,999
28.	What percentage of the revenue 1. ☐ Less then 5% 4. ☐ 15 - 20% 7. ☐ 35 - 39 %	ue would you say is a result of sa 2. □ 5 - 9% 5. □ 25 - 29 % 8. □ 40 - 44 %	ales of seafood?  3. □ 10 - 14%  6. □ 30 - 34 %  9. □ Greater then 45%
29.	On average how many custom  1. □ Less then 50  4. □ 150-199  7. □ 300- 349	ners do you serve per day? 2. □ 50-99 5. □ 200-249 8. □ 350-399	3. □ 100-149 6. □ 249-299 9. □ More then 400
30.	What is the ethnic distribution % Black		% Hispanic or Latino
	% Asian	% Others	
31.	In terms of percentage, about organically/naturally raised se	how many customers would you afood product?	u say are looking/requesting for
	1. ☐ Less then 5%	2. <b>3</b> 5 - 9%	3. 🗖 10 - 14%
	4. □ 15 - 20%	5. □ 25 – 29 %	6. □ 30 − 34 %
	7. □ 35 - 39 %	8. <b>4</b> 0 - 44 %	9. ☐ Greater then 45%